

Six Ingredient Pizza Bake

Yields 4 servings

Ingredients:

- 1 tablespoon olive oil
- 1 can refrigerated biscuits, 8 count
- 2 cups pizza sauce
- 1 cup shredded mozzarella
- 1/2 cup ricotta
- 1/2 cup julienned sun-dried tomatoes in oil, drained
- 10 fresh basil leaves, chiffonade

Directions:

1. Preheat oven to 350 degrees F. Lightly oil a 9-inch cast iron skillet with olive oil; set aside.
2. Unroll biscuits from can and place into bottom of skillet.
3. Using a ladle, top biscuits with pizza sauce.
4. Top with mozzarella in an even layer, working to edges.
5. Drop spoonfuls of ricotta over mozzarella.
6. Top evenly with sun-dried tomatoes.
7. Place into oven and bake for 20 to 25 minutes, until cheese is melted and biscuits are cooked through.
8. Serve immediately, garnished with basil.

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